

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2024 RIESLING

MCMINNVILLE AVA

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2024 RIESLING

MCMINNVILLE AVA

FAMILY OWNED & OPERATED



YAMHILL VALLEY
VINEYARDS



Estate Grown

2024 RIESLING

MCMINNVILLE AVA

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley
Estate from Triangle & Barn Blocks

Harvested – October 25, 2025

Yield – 1.51 tons/acre

Brix – 20.6 pH – 2.97 TA – 8.8 g/L

Fermentation – Stainless Steel

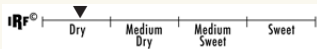
Duration – 18 days

Aging – 4 months in Stainless Steel

Bottling – February 17, 2025

Alcohol – 12.5%

pH – 2.99 TA – 8.7 g/L RS – 6.8 g/L



Tasting Notes -

Honeysuckle, white flowers, pear,
Granny Smith apple, bright acidity.

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley
Estate from Triangle & Barn Blocks

Harvested – October 25, 2025

Yield – 1.51 tons/acre

Brix – 20.6 pH – 2.97 TA – 8.8 g/L

Fermentation – Stainless Steel

Duration – 18 days

Aging – 4 months in Stainless Steel

Bottling – February 17, 2025

Alcohol – 12.5%

pH – 2.99 TA – 8.7 g/L RS – 6.8 g/L



Tasting Notes -

Honeysuckle, white flowers, pear,
Granny Smith apple, bright acidity.

Winemaker – Ariel Eberle

AVA – McMinnville

Vineyard Composition – 100% Yamhill Valley
Estate from Triangle & Barn Blocks

Harvested – October 25, 2025

Yield – 1.51 tons/acre

Brix – 20.6 pH – 2.97 TA – 8.8 g/L

Fermentation – Stainless Steel

Duration – 18 days

Aging – 4 months in Stainless Steel

Bottling – February 17, 2025

Alcohol – 12.5%

pH – 2.99 TA – 8.7 g/L RS – 6.8 g/L



Tasting Notes -

Honeysuckle, white flowers, pear,
Granny Smith apple, bright acidity.